

After the hunt

Inspect the eggs; discard the cracked ones. Return them to the refrigerator within 2 hours. You can store any uneaten eggs in the refrigerator for up to 1 week.

Do not eat eggs that have been used for table decorations. They have been out of refrigeration for too long.

To make your holiday safe and fun, take care of the eggs from the time of selection until they are eaten.

Athens Egg Salad

- 1/2 cup plain yogurt
- 1/4 teaspoon salt
- 1/4 teaspoon crushed oregano leaves
- 6 hard-cooked eggs, chopped
- 18 cherry tomatoes
- 1/2 cup (2 oz.) crumbled feta cheese
- 1/4 cup sliced drained pitted ripe olives
- 1/4 cup chopped green onions with tops
- 4 pita bread halves
- Lettuce leaves
- Anchovy fillets (optional)

In medium bowl, stir together yogurt, salt and oregano until well blended. Stir in remaining ingredients, except pita bread, lettuce and anchovy fillets. Cover and chill to blend flavors. To serve, line each pita half with lettuce leaves and fill it with about 1/2 cup of the egg salad. If desired, garnish it with anchovy fillets.

Courtesy of the American Egg Board

Golden Canapes

- 1/2 cup mayonnaise
- 1 tablespoon chopped chives
- 1/2 teaspoon prepared mustard
- 1/4 teaspoon salt
- 1/8 to 1/4 teaspoon hot liquid pepper seasoning
- 6 hard-cooked eggs, chopped
- 1/2 cup (2 oz.) shredded Cheddar cheese
- 1/4 cup chopped pecans
- 16 slices cocktail-size rye bread

In medium bowl, stir together mayonnaise, chives, mustard, salt and seasoning until well blended. Stir in eggs, cheese and pecans until well combined.

Place 1 rounded tablespoon of the egg mixture onto each bread slice. Broil about 6 inches from heat until lightly browned and bubbly, about 1 to 2 minutes.

Courtesy of the American Egg Board

Produced by AgriLife Communications and Marketing, The Texas A&M University System

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Issued in furtherance of Cooperative Extension Work in Agriculture and Home Economics, Acts of Congress of May 8, 1914, as amended, and June 30, 1914, in cooperation with the United States Department of Agriculture. Chester P. Fehlis, Deputy Director, Texas Cooperative Extension, The Texas A&M University System.

Revised

Easter Eggs



Enjoy Them Safely

Sarah G. Birkhold
Former Assistant Professor and Extension Poultry
Specialist, The Texas A&M University System

Eggs have been used to celebrate spring festivals for centuries. Immigrant settlers brought symbolic Easter rabbits and colored eggs to America. Since then, Easter egg hunts have been beloved by children.

You can make sure your Easter egg hunts are fun and safe for all by following these simple guidelines:

- Before buying eggs, inspect them to make sure they are not dirty or cracked. Dangerous bacteria can enter a cracked egg.
- Store the eggs in their original carton on a refrigerator shelf until you are ready to cook them. Keep the eggs away from foods with strong odors (such as fish or onions). Be sure they do not freeze. Always wash your hands in hot soapy water for at least 20 seconds before handling any food, including Easter eggs.
- For best results with hard-cooked eggs, buy the eggs 1 week in advance and refrigerate them. Eggs can be “too fresh” to peel easily.

Making hard-cooked eggs

Follow these directions for perfect hard-cooked eggs:

- Place the eggs in a single layer in a saucepan; add enough cool tap water to cover at least 1 inch above eggs.
- Cover the pan and quickly bring the water just to boiling. Turn off the heat and, if needed, prevent further boiling by removing the pan from the burner.

- Let covered eggs stand in the hot water for 15 minutes for large eggs. Adjust the time by about 3 minutes up or down for each size larger or smaller.
- Immediately run cold water over the eggs or place them in ice water until they are completely cooled.
- Dry and refrigerate the eggs, or decorate them immediately.
- Do not decorate cracked eggs. Instead, refrigerate and use them as ingredients in holiday recipes.

Decorating Easter eggs

Decorate Easter eggs with food coloring or by following the directions on Easter egg-dyeing kits. For the dye bath, use water that is 10 to 15 degrees warmer than the eggs. Write names or holiday messages on the eggs with a wax crayon before coloring them. To create designs, mark out patterns during repeated coloring.



Making your own natural colors

Simmer uncooked eggs in water for up to 20 minutes with 1 tablespoon of white vinegar per cup of water and one of the following materials. This is an art, so colors may vary.

Material	Color
Fresh beets or cranberries, frozen raspberries	Pinkish red
Yellow onion skins	Orange
Orange or lemon peels, carrot tops, celery seed or ground cumin	Light yellow
Ground turmeric	Yellow
Spinach leaves	Pale green
Yellow Delicious apple peels	Green-gold
Canned blueberries or red cabbage leaves	Blue
Strong brewed coffee	Beige to brown

(Suggestions from the American Egg Board)

After decorating

Return the eggs to the refrigerator until it is time for the hunt. Do not hide cracked eggs. Do not hide eggs where they may come into contact with pets, wild animals, birds, reptiles or lawn chemicals.

Gather the eggs as soon as possible after they are hidden. Do not allow them to remain hidden overnight.